

# Pasta Party Special

**Makes:** 6 Servings

## Ingredients

- 1 1/2 cups** canned mandarin oranges
- 1 1/2 cups** raw spinach leaves
- 3 cups** romaine lettuce (cut up)
- 3/4 cup** raw broccoli flowerettes
- 3/4 cup** raw cucumber, peeled
- 12 ounces** spinach pasta spirals (cooked)
- 12 ounces** plain pasta spirals (cooked)
- 1 1/2 cups** Chicken, light meat (cooked)
- 3 tablespoons** vegetable or canola oil
- 3 tablespoons** cider vinegar
- 1 1/2 teaspoons** dry bouillon granules (low sodium)
- 6 tablespoons** honey
- 3 fluid ounces** orange juice
- 3 tablespoons** raw onions, chopped



## Directions

1. Cook dry pasta for approximately 8-12 minutes; drain and rinse in cold water. (Or use fresh, refrigerated pasta.)
2. Combine cut up lettuce, spinach leaves, broccoli, and cucumber in large bowl. Drain mandarin oranges and add to greens along with cooked pasta.
3. Cube cooked chicken and keep hot in oven.
4. To make dressing, add oil, cider vinegar, bouillon granules, honey, and orange juice to blender or food processor and mix or pulse for 5-10 seconds. Add raw onions to blender and blend until milky.
5. Pour over salad in bowl or serve separately.
6. Chicken should be served warm on top of salad.

## Notes

Serving Tips:

The only difference between 6 and 50 serving ingredient amounts/proportions is that the oil and vinegar on the 50 servings are rounded to 1 1/2 cups each instead of 1.5625 cups